



PAST VINTAGES

Pinot Noir 2019

CSPC# 715001

750mlx12

14.1% alc./vol.

Chemical Analysis	Acidity: 6.1 g/l	pH: 3.64	Residual Sugar: g/l
Grape Variety	100% Pinot Noir		
Winemaker	Sal De Ianni		
Vintage	2019 is very similar to the near-perfect 2018 vintage. A cold winter with average rainfall made for a late bud-break. Ideal spring weather allowed for nice berry set and above average yields. Mild conditions throughout summer and fall allowed the fruit to slowly ripen and develop maximum flavor. The wines of 2019 are bold and intense with nice structure		
Vineyards	Seven separate clonal selections of Pinot Noir grow on the Truchard Estate Vineyard. Two "Martini" clones, the "Pommard" clone, the "Swan" clone and several new selections from France – Dijon 114, 115, 667, 777. Each selection provides a unique element of aromatic fruit, spice, and texture to the blend. The vines range from 23 - 45 years in age. They are planted in several select sites that take full advantage of the thin soils, rolling hills, and cooler temperatures, factors which combine to make the Carneros region ideal for producing Pinot Noir		
Harvest	Sept. 7 - 27 • 24.4 °Brix • 3.48 pH • 7.0 g/L TA		
Vinification/ Maturation	All of the fruit was gently destemmed and crushed into open top fermenters with approximately 20% whole berries. Each lot was inoculated with Assmannhausen yeast, after "cold soaking" for up to 5 days. Fermentations were punched down three times daily with the temperature peaking at 92° F. After 7 - 12 days of maceration, the lots were pressed, settled in tanks for 24 hours, and then put into barrel. This wine was aged for 10 months in French oak (35% new) and bottled in August of 2020. It is ready for immediate drinking but will gracefully age for the next 12 - 15 years.		
Tasting Notes	A beautiful nose of ripe plum and black cherry with hints of pomegranate, tea, and earth. The mouth is silky with flavors of red currants, rhubarb, and sweet vanilla. Firm acidity and delicate tannins focus the palate and provide a lingering finish of spice and red fruit.		
Serve with	This as an all-around, "drink anytime" kind of wine that would be as appropriate with roasted chicken as it would with grilled striploins or Asian-glazed salmon. Also try Roast or grilled pork, Grilled salmon with cherry balsamic glaze, or Wild mushroom and leek risotto with pecorino cheese.		
Released	June 1, 2021		
Production	2932 cases		





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Pinot Noir 2018

CSPC# 715001

750mlx12

14.1% alc./vol.

Chemical Analysis	Acidity: 6.0 g/l	pH: 3.63	Residual Sugar: g/l
Grape Variety	100% Pinot Noir		
Winemaker	Sal De Ianni		
Vintage	The 2018 vintage will be remembered as nearly perfect. A cold winter with average rainfall made for a late bud-break. Ideal spring weather allowed for a heavy set. Mild conditions throughout summer and fall allowed the crop to slowly ripen and develop maximum flavor. The wines of 2018 are powerful but elegant with firm acidity and beautiful balance. This could be the vintage of the decade!		
Vineyards	Seven separate clonal selections of Pinot Noir grow on the Truchard Estate Vineyard. Two "Martini" clones, the "Pommard" clone, the "Swan" clone; and several new selections from France – Dijon 114, 115, 667, 777. Each selection provides a unique element of aromatic fruit, spice, and texture to the blend. The vines range from 17 – 39 years in age. They are planted in several select sites that take full advantage of the thin soils, rolling hills, and cooler temperatures; factors which combine to make the Carneros region ideal for producing Pinot Noir.		
Vinification/ Maturation	All of the fruit was gently destemmed and crushed into open top fermenters with approximately 20% whole berries. Each lot was inoculated with Assmannhausen yeast, after "cold soaking" for up to 5 days. Fermentations were punched down three times daily, with the temperature peaking at 92° F. After 7 - 12 days of maceration, the lots were pressed, settled in tanks for 24 hours, and then put into barrel. This wine was aged for 10 months in French oak (35% new).		
Tasting Notes	<p>Carneros, Napa- Rich, smoky aromas of plum, strawberry, and rhubarb; accented with notes of citrus blossom and tea. The mouth is silky-smooth, with flavors of cranberry, black cherry, and sweet vanilla. Bright acidity and delicate tannins focus the palate and provide a lingering finish.</p> <p>A beautiful nose of black cherry, wild strawberry, and pomegranate with hints of rhubarb, tea, and earth. The mouth is silky, with flavors of ripe plum, cranberry, and sweet vanilla. Firm acidity and delicate tannins focus the palate and provide a lingering finish of spice and red fruit.</p>		
Serve with	This as an all-around, "drink anytime" kind of wine that would be as appropriate with roasted chicken as it would with grilled striploins or Asian-glazed salmon. Also try Roast or grilled pork, Grilled salmon with cherry balsamic glaze, or Wild mushroom and leek risotto with pecorino cheese.		
Released	March 1st, 2021		





PAST VINTAGES

Pinot Noir 2017

CSPC# 715001

750mlx12

14.1% alc./vol.

Chemical Analysis	Acidity: 6.0 g/l	pH: 3.63	Residual Sugar: g/l
Grape Variety	100% Pinot Noir		
Winemaker	Sal De Ianni		
Vintage	After 4 dry years, the 2017 harvest can be considered almost “normal”. Record winter rains finally provided some real drought relief; but bud-break still came about 1 week earlier than usual. Warm spring weather allowed for good berry set and a slightly below average crop. Hot summer and autumn temperatures quickly brought the fruit to maturity. Severe wildfires near the end of harvest made this a memorable vintage. The wines of 2017 are intense, but elegant with nice acidity and balance		
Vineyards	Seven separate clonal selections of Pinot Noir grow on the Truchard Estate Vineyard. Two “Martini” clones, the “Pommard” clone, the “Swan” clone; and several new selections from France – Dijon 114, 115, 667, 777. Each selection provides a unique element of aromatic fruit, spice, and texture to the blend. The vines range from 17 – 39 years in age. They are planted in several select sites that take full advantage of the thin soils, rolling hills, and cooler temperatures; factors which combine to make the Carneros region ideal for producing Pinot Noir.		
Harvest	September 2 – 14, 2017 at 24.4° brix		
Vinification/ Maturation	All of the fruit was gently destemmed and crushed into open top fermenters with approximately 20% whole berries. Each lot was inoculated with Assmannhausen yeast, after “cold soaking” for up to 5 days. Fermentations were punched down three times daily, with the temperature peaking at 92° F. After 7 - 12 days of maceration, the lots were pressed, settled in tanks for 24 hours, and then put into barrel. This wine was aged for 10 months in French oak (35% new) and bottled in August of 2018. It is ready for immediate drinking, but will gracefully age for the next 10 - 12 years		
Tasting Notes	A beautiful nose of black cherry, wild strawberry, and pomegranate with hints of rhubarb, tea, and earth. The mouth is silky, with flavors of ripe plum, cranberry, and sweet vanilla. Firm acidity and delicate tannins focus the palate and provide a lingering finish of spice and red fruit.		
Serve with	This as an all-around, “drink anytime” kind of wine that would be as appropriate with roasted chicken as it would with grilled striploins or Asian-glazed salmon.		
Released	January 1, 2020		
Production	4375 cases produced		
Scores/Awards	5 stars - Ronn Wiegand MW & MS, Restaurant Wine Guide 2020 87 points - Jeb Dunnuck MW - January 2020		





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Reviews *"Delicious Pinot Noir: supple, ripely flavored, and quite rich; a youthful wine with plum, strawberry jam, cherry, clove, rose petal, black tea, and oak aromas/flavors, good balance, and medium long finish. Hard to beat at the price. Can be aged a bit. 14.1% [2021-2023]"*
- RG, Restaurant Wine Magazine

"Coming from Carneros, the 2017 Pinot Noir is an attractive effort that has light cherry and spice-driven aromatics, medium body, moderate depth, yet good overall balance. It shines for its drinkability and should keep for a year or two."
- JebDunnuck.com



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Pinot Noir 2014

CSPC# 715001

750mlx12

14.1% alc./vol.

Chemical Analysis	Acidity: 6.1 g/l	pH: 3.62	Residual Sugar: g/l
Grape Variety	100% Pinot Noir		
Winemaker	Sal De Ianni		
Vintage	The 2014 vintage is nearly identical to the outstanding 2013 harvest! A dry winter followed by a warm, dry spring resulted in excellent berry set and an above average crop. Moderate temperatures throughout the growing season easily brought the fruit to full maturity. The wines of 2014 are elegant, with intense aromas and flavors.		
Vineyards	Seven separate clonal selections of Pinot Noir grow on the Truchard Estate Vineyard. Two "Martini" clones, the "Pommard" clone, the "Swan" clone; and several new selections from France – Dijon 114, 115, 667, 777. Each selection provides a unique element of aromatic fruit, spice, and texture to the blend. The vines range from 17 – 39 years in age. They are planted in several select sites that take full advantage of the thin soils, rolling hills, and cooler temperatures; factors which combine to make the Carneros region ideal for producing Pinot Noir.		
Harvest	September 2 – 13, 2014		
Vinification/ Maturation	All of the fruit was gently destemmed and crushed into open top fermenters with approximately 20% whole berries. Each lot was inoculated with Assmann-hausen yeast, after "cold soaking" for up to 5 days. Fermentations were punched down three times daily, with the temperature peaking at 92° F. After 7-12 days of maceration, the lots were pressed, settled in tanks for 24 hours, and then put to barrel. This wine was aged for 10 months in French oak (35% new). Bottled in August of 2015. It is ready for immediate drinking but will evolve over the next 7-10 years.		
Tasting Notes	A beautiful nose of pomegranate, rhubarb, and wild strawberry highlighted with citrus blossom, tea, and earth. The mouth is silky with bright flavors of cranberry, ripe plum, and sweet vanilla. Firm acidity and delicate tannins focus the palate and provide a lingering finish of spice and red fruit.		
Serve with	Pairings include pork and poultry, beef and bacon, cheese and chocolate, fish, lamb, mushrooms, fresh herbs, and wild game. It also plays well with creamy sauces and spicy seasonings in ethnic foods (such as Indian cuisine etc.)		
Released	April 1, 2015		
Production	7,348 cases produced		
Scores/Awards	90 points/Highly Recommended - Decanter Magazine - June 2018 87 points - James Laube, Wine Spectator - Web Only 2016		
Reviews	<i>"An assertive style, intense and edgy, with grippy, gravelly tannins amid a core of black cherry and wild berry notes. The fruit complexity is more appealing than the texture, with runs toward raw. Drink now through 2022. 7,384 cases made."</i> - JL, Wine Spectator		





PAST VINTAGES

Pinot Noir 2013

CSPC# 715001

750mlx12

14.1% alc./vol.

Chemical Analysis	Acidity: 6.0 g/l	pH: 3.60	Residual Sugar: g/l
Grape Variety	100% Pinot Noir		
Winemaker	Sal De Ianni		
Vintage	The 2013 vintage is even better than the near-perfect 2012 harvest! A warm and dry spring resulted in excellent berry set and a larger crop. Moderate temperatures throughout the growing season easily brought the fruit to full maturity. The wines of 2013 have great intensity and acidity; with beautiful aromas and flavors.		
Vineyards	Seven separate clonal selections of Pinot Noir grow on the Truchard Estate Vineyard. Two "Martini" clones, the "Pommard" clone, the "Swan" clone; and several new selections from France – Dijon 114, 115, 667, 777. Each selection provides a unique element of aromatic fruit, spice, and texture to the blend. The vines range from 17 – 39 years in age. They are planted in several select sites that take full advantage of the thin soils, rolling hills, and cooler temperatures; factors which combine to make the Carneros region ideal for producing Pinot Noir.		
Harvest	August 29 – September 17, 2013		
Vinification/ Maturation	All of the fruit was gently destemmed and crushed into open top fermenters with approximately 20% whole berries. Each lot was inoculated with Assmannhausen yeast, after "cold soaking" for up to 5 days. Fermentations were punched down three times daily, with the temperature peaking at 92° F. After 7 - 12 days of maceration, the lots were pressed, settled in tanks for 24 hours, and then put to barrel. This wine was aged for 10 months in French oak (35% new) and bottled in August of 2014. It is ready for immediate drinking but will evolve over the next 10 - 12 years.		
Tasting Notes	Rich aromas of ripe plum, rhubarb, and wild strawberry; with notes of citrus blossom, pomegranate, and earth. The mouth is silky, with bright flavors of pie cherries, cranberry, and sweet vanilla. Firm acidity and delicate tannins focus the palate and provide a lingering finish of spice and red fruit.		
Released	March 1, 2015		
Production	7159 cases produced		
Cellaring	Drink now-2013.		
Scores/Awards	90 points - Virginie Boone, Wine Enthusiast - December 1, 2015 90 points - William Gaffney, Prince of Pinot - July 12, 2015 89 points - James Laube, Wine Spectator - Web Only 2015 89 points - Garry Brooks, Prince of Pinot - April 20, 2015		
Reviews	<i>"Ripe in dense black cherry, this wine has a pleasant juiciness that keeps it balanced in the glass. A firmness of acidity supports the well-integrated tannins and lithe fruit, while the finish brings a swirl of cinnamon-cola and vanilla"</i> - VB, Wine Enthusiast		





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"Medium reddish-purple hue in the glass. Complex nose offering scents of cherry, strawberry, herbs, oak and beef. A bit rustic and savory, but with a good mid palate attack of spiced red fruits embellished with tastes of mushroom and dried herbs. Well-structured with healthy, but not imposing tannins, finishing with a generous burst of cherry fruit that picks up intensity over time in the glass."

- WG, Prince of Pinot

"Well-centered on a rich, full core of wild berry, cherry, anise, cedar and loamy earth, with the flavors gaining depth and traction. Persistent on the finish. Drink now through 2020. 7,159 cases made"

- JL, Wine Spectator

"Moderately light reddish purple color in the glass. Inviting aromas of cherry pie glaze and sous-bois lead to a light to mid weight core of flavorful black cherry and black raspberry fruits, underscored with notes of earth and mushroom. Very charming, with well-proportioned soft tannins, and a very long, juicy, cherry-fueled finish that really satisfies. Forward and easy to like now."

- GB, Prince of Pinot



PAST VINTAGES

Pinot Noir 2008

CSPC# 715001

750mlx12

14.1% alc./vol.

Chemical Analysis	Acidity: 6.2 g/l	pH: 3.62	Residual Sugar: g/l
Grape Variety	<i>100% Pinot Noir</i>		
Winemaker	Sal De Ianni		
Vintage	2008 was a challenging vintage that produced wonderful wines. Freezing temperatures in early spring reduced yields by nearly 30%. Moderate temperatures throughout summer and fall easily brought the lighter crop to full maturity. The wines of 2008 have beautiful aromas, intense flavors, and great acidity.		
Vineyards	Seven separate clonal selections of Pinot Noir grow on the Truchard Estate Vineyard. Two "Martini" clones, the "Pommard" clone, the "Swan" clone; and several new selections from France - Dijon 115, 667, 777. Each selection provides a unique element of aromatic fruit, spice, and texture to the blend. The vines range from 11 - 33 years in age. They are planted in several select sites that take full advantage of the thin soils, rolling hills, and cooler temperatures; factors which combine to make the Carneros region ideal for producing Pinot Noir.		
Vinification/ Maturation	All of the fruit was gently destemmed and crushed into open top fermenters with approximately 20% whole berries. Each lot was inoculated with Assmannhausen yeast, after "cold soaking" for up to 5 days. Fermentations were punched down three times daily, with the temperature peaking at 92° F. After 7 - 12 days of maceration, the lots were pressed, settled in tanks for 24 hours, and then put to barrel. This wine was aged for 10 months in French oak (35% new), and bottled in August of 2008.		
Tasting Notes	A beautiful nose of wild strawberry, plum and cranberry; highlighted with subtle notes of citrus blossom, tea, and earth. The mouth is silky, with flavors of black cherry, pomegranate, and sweet vanilla. Bright acidity and delicate tannins focus the palate and provide a lingering finish of spice and red fruit.		
Released	February 1, 2011.		
Production	2532 cases produced		
Cellaring	Drink now-2013.		
Scores/Awards	90 points/Best Buy - Josh Greene, Wine & Spirits Magazine - August 2012 88 points - Steve Heimoff, Wine Enthusiast - May 1, 2011 83 points - MaryAnn Worobiec, Wine Spectator - Web Only 2010		
Reviews	<p><i>"The way this wine's sour cherry flavor melds into its earthy spice seems distinctly Carneros. A selection from the Truchard family's estate vineyards at the base of Mt. Veeder, it feels like it was made from healthy fruit, light and simple, not pushed toward intensity or extremes of ripeness."</i> - JG, Wine & Spirits Magazine</p> <p><i>"This is a sound, pleasant Pinot Noir, a little rugged and gritty in the mouth, but dry enough, with a silky texture. It has interesting cherry, cola, rhubarb and sandalwood flavors. Drink now-2013."</i> - SH, Wine Enthusiast</p> <p><i>"Rough-hewn, with dry, loamy earth and savory berry flavors that are muddled. Needs aeration. Drink now through 2014. 2,532 cases made."</i> - MW, Wine Spectator</p>		





PAST VINTAGES

Pinot Noir 2007

CSPC# 715001

750mlx12

14.1% alc./vol.

Chemical Analysis Acidity: 6.1 g/l pH: 3.65 Residual Sugar: g/l

Grape Variety 100% Syrah

Winemaker Sal De Ianni

Vintage 2007 was a dry, cool vintage that produced outstanding wines. A dry winter and spring allowed for a good set of exceptionally small berries. Cooler temperatures throughout the growing season slowly brought the lighter crop to full maturity. The wines of 2007 have intense fruit aromas and flavors, complexity, and great structure.

Vineyards Seven separate clonal selections of Pinot Noir grow on the Truchard Estate Vineyard. Two "Martini" clones, the "Pommard" clone, the "Swan" clone; and several new selections from France - Dijon 115, 667, 777. Each selection provides a unique element of aromatic fruit, spice, and texture to the blend. The vines range from 11 - 33 years in age. They are planted in several select sites that take full advantage of the thin soils, rolling hills, and cooler temperatures; factors which combine to make the Carneros region ideal for producing Pinot Noir.

Harvest Aug. 31 – Sept. 10 • 24.4 °Brix • 3.39 pH • 7.2 g/L TA

Vinification/ Maturation All of the fruit was gently destemmed and crushed into open top fermenters with approximately 20% whole berries. Each lot was inoculated with Assmannhausen yeast, after "cold soaking" for up to 5 days. Fermentations were punched down three times daily, with the temperature peaking at 92° F. After 7 - 12 days of maceration, the lots were pressed, settled in tanks for 24 hours, and then put to barrel. This wine was aged for 10 months in French oak (35% new) and bottled in August of 2008. It is ready for immediate drinking but will reward careful cellaring for the next 7 - 10 years.

Tasting Notes Rich, smoky aromas of plum, wild strawberry, and rhubarb; accented with subtle notes of citrus blossom and tea. The mouth is silky-smooth, with flavors of cranberry, black cherry, and sweet vanilla. Bright acidity and delicate tannins focus the palate and provide a lingering finish of spice and red fruit.

Released February 1, 2010.

Production 4350 cases produced

Cellaring Drink now-2013.

Scores/Awards **87 points** - MaryAnn Worobiec, Wine Spectator - Web Only 2010

87 points - Steve Heimoff, Wine Enthusiast - June 1, 2010

Reviews *"Supple plum, raspberry and spicy floral scents are medium-bodied, ending with a pleasing earthy edge and fine-grained tannins. Drink now through 2013."*

- MW, Wine Spectator

"This is a pretty, polished and supple Pinot Noir for drinking now and over the short range. It's dry and crisp, with herb-tinged flavors of cherries and cola."

- SH, Wine Enthusiast

